Vinosafe
Tech[œ]nologique par tradition

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TECHNICAL GUIDE
Multiple Storage Wine Cabinets
VINOSAFE Type VSM

PLEASE READ THESE INSTRUCTIONS BEFORE INSTALLING AND STARTING YOUR WINE CABINET. THEY INCLUDE NECESSARY INFORMATION FOR YOUR SAFETY, THE APPROPRIATE USE AND MAINTENANCE OF YOUR CABINET.

WAIT FOR 48 HOURS BEFORE TURNING THE CABINET ON

A. THANKS

The VinoSafe team thanks you for choosing a VSM wine cabinet. We design and manufacture them in the French region of Alsace in the same spirit as a wine grower who constantly tries to improve her/his wines quality. We hope you will be fully satisfied. It is therefore mandatory for you to take some time to read this guide simultaneously with the discovery of your cabinet look and features. Your wines deserve this as you invest time and money into them.

We thank you in advance to share with us all relevant remarks that will help us to improve our products and services.

B. ROLE OF YOUR VINOSAFE RESELLER

You will find hereunder the name and address of the company with whom you concluded this purchase. Your local contact is the one who knows you best and who will be able to answer your first questions.

With 20 years experience in the wine cellar business, we have found out that 2 problems out of 3 can be solved without any intervention of VinoSafe to replace some parts. This is why you will find in this guide a lot of explanations and a list of questions and recommendations if you encounter a problem. If you do not solve the issue, please call you reseller and call VinoSafe in case you are not getting the appropriate replies.

Don't forget that a satisfied customer will always be a potential for positive recommendations to neighbours and friends. It is VinoSafe's interest to make sure you are not left without the appropriate support !

Your local reseller

C. DELIVERY, UNPACKING, STORAGE & REMOVAL CONDITIONS

You have acquired a refrigeration system that contains a gas in a closed circuit, and oil in the compressor. Your product cannot be transported and stored in ANY position.

A VSM cabinet must be delivered and stored vertically. In case of removal, it must remain vertical.

Please check that the packaging is not damaged before you unpack. Damages to the outside packaging could be significant of transport damages that could end up creating dysfunctions or outside defaults. Do not hesitate to make comments on the delivery documents that you receive from the freight forwarder.

If you do not start using your VSM immediately, leave it in its original packaging to protect it.

After unpacking, do not forget to adjust the feet so that it stands perfectly levelled. This is key for a good closing of the cabinet door. You need to use a level if your ground is not even: you will therefore secure the result.

If you have to move your wine cabinet, take out all the bottles and do not tilt it more than 45°. Always tilt it towards the side with the cable outlet.

D. CABINET IDENTIFICATION

VINOSAFE 2 Rue des Artisans F-68280 SUNDHOFFEN www.vinosafe.com		CE		
Type :		N° de série :		
VSP :		Volts :		Hz :
VSM :		Watts :		
VSE :		R134a :		gr
CL :		Année :		
VSA :				

WARNING: WHEN YOU NEED INFORMATION OR TECHNICAL ASSISTANCE PLEASE ALWAYS SUPPLY THE MODEL TYPE AND SERIAL NUMBER LOCATED ON THIS VINOSAFE NAMEPLATE.

E. PRODUCT PRESENTATION AND FUNCTIONNING PRINCIPLES

This constant temperature cabinet is designed for storing and ageing all types of wine, maintaining the wine at a single constant temperature (in ambient conditions between 0°C and 35°C) as in a natural wine cellar, regardless of the external temperature.

Recommended temperatures:
- Ageing at about..... + 13 °C
- Bringing to room temperature at about ... + 18 °C
- Champagne or chilling at about ..... + 07 °C

Your VinoSafe cabinet is also fitted with the exclusive H2O PRO VINO rehumidification process in order to match most guides' recommendation, i.e.: « A humidity level below 60% is not sufficient » (Jens Priewe – Le guide pratique de la dégustation – Editions Solar).

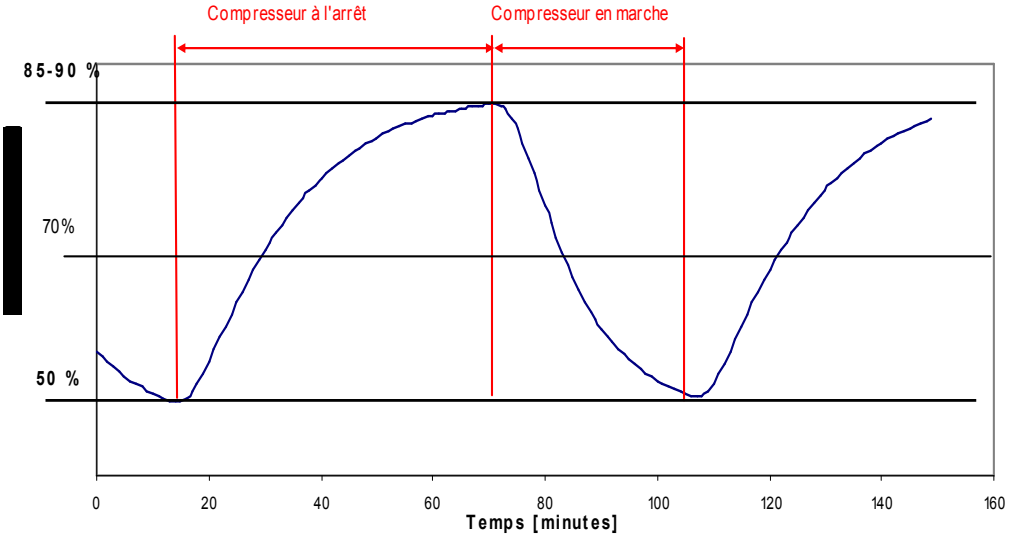
All the tests carried out in our laboratory by putting some humidity sensors in several locations inside the cabinets and collecting data on the computer have enabled us to confirm that:

- relative humidity rates vary in the space: as the humid air is naturally heavier, one must measure the humidity level in the top of the cabinet to ensure an adequate level for the corks.
- relative humidity rates vary in time, according to the cycles of the compressor and of the door openings

The goal is to obtain an average relative humidity of 70%. In a room where the ambient air is very dry (30 to 40% is a common rate in a heated house during the winter), only a external humidity supply enables to reach this level (through the installation of the humidity tank). One can check this humidity level thanks to an electronic hygrometer that will show you :

- the instantaneous rate which may vary according to the door openings and compressor cycles
- the minimum and maximum rates that will allow you to check that everything is all right

For those who are interested, here are some precise elements on the humidity curve in a wine cabinet equipped with the H^2O Pro Vino system.



Arithmetical average of the curve in the time: between 72 and 78%
Time with relative humidity below 60%: 20%
Time with relative humidity comprised between 60 and 70%: 20%
Time with relative humidity over 70%: 60%

The cork humidity will not fluctuate to these short temperature variations and will stabilize at the relative humidity average of 70%, which can only be guaranteed by a re-humidification system

H_2O Pro Vino is a system allowing to reach an optimal hygrometry within VSA and VSM wine cabinets. The pack consists of:

- a plastic tank filled with special foam. It is set at the top of the cabinet
- a wireless thermo-hygrometer

Several re-humidification tanks can be put in the same wine cabinet (for instance if the outside environment is particularly dry or if the door is opened very frequently). It may also be a comfort element in order not to have to fill the tank so frequently.

VinoSafe has been manufacturing VSM cabinets since more than 15 years. In 2007, there is a change in the design, as all options of the VSA individual cabinets are now available, but the VSM cabinet still keeps the main characteristics that made its success: ventilated cold, extension possibilities, etc.

Here model VSM30 with options : 1 glass door + 1 sliding rack to store opened bottles + 3 sliding drawers + 1 sliding shelf

Characteristics of the different models :

Type	Number of bottles (Bordeaux type)	Length	Depth	Height
VSM20	**500***	**1490 mm**	**690 mm (2 rows of bottles "head to foot")**	**1830 mm**
VSM30	**800***	**2265 mm**		
VSM40	**1100***	**3040 mm**		

*** depending on shelving.**

Electrical supply: 230V,50Hz - Maximum power installed : 550 W (these values can vary according to country specific power supply characteristics). Power: 550 W = air conditioning group under operation; 430 W = heat resistance under operation.

- VinoSafe processes high quality components to optimise the power consumption of its cabinets.
- Temperature limitation : T° mini : 0° C / T° maxi : 35° C
- Accuracy: +/-2.5° C

Unlike standard fridges or freezers, our wine cabinets are designed to maintain a significant inertia. Wine temperature shall not fluctuate too quickly. It might be useful at this stage to let you know that a 1° C temperature fluctuation next to the bottle only generates a 0.1°C wine temperature fluctuation (approx.) Do not be surprised if the compressor starting cycles are very different from what you witness on your classic fridge.

F. STORING WINE

Your VINOSAFE cabinet has been designed to provide ideal conservation conditions for your wines.
Wine is a complex product, which develops very slowly over a long time, requiring specific conditions in which to mature.
All wines are stored at the same temperature but the temperatures for serving and tasting vary depending on the wine.
As in wine producers' natural wine cellars, it is not the storage temperature itself, which is important, but rather the need for the temperature to remain constant. In other words, if your cabinet is set to any temperature between 10°C and 14°C, your wine will enjoy ideal conservation conditions.

IN ANY CASE, IF YOU NOTE ANY ANOMALY IN THE TEMPERATURE OR HUMIDITY INSIDE YOUR CABINET, REMEMBER THAT YOUR WINES WILL ONLY BE AFFECTED IF THEY ARE EXPOSED TO THESE ABNORMAL CONDITIONS FOR A LONG TIME.

G. SAFETY RECOMMENDATIONS

- Use this appliance only for the purpose for which it is intended: storing your wine at a temperature between 8° and 15°C.
- This appliance must not be used for any other purpose as this may be dangerous. The manufacturer shall not be responsible if the appliance is not used properly.
- An appliance that has been damaged (impact, flooding, fire, surges caused by lightning, etc…) may be hazardous. If the appliance has suffered damage, unplug the appliance immediately or disconnect the mains supply and contact the manufacturer (see rating plate on the appliance).
- This appliance complies with current safety regulations. Maintenance work (such as electric connections) must only be carried out by qualified engineers. Faulty connections or repairs that have not been carried out correctly present a considerable danger for the user.
- Make sure that the voltage on your mains supply corresponds to the rating shown on the rating plate.
- This appliance may not be electrically safe if it is not connected to an effective earth lead. It is essential that this basic safety measure is taken and, if there is any doubt, the domestic wiring installation should be checked by a qualified electrician. The manufacturer shall not be held responsible for the consequences if the appliance is not earthed or if the earth is faulty or incorrectly connected.
- For safety reasons do not use an extension lead.
- Disconnect the appliance from the mains supply while undertaking maintenance work or cleaning (unplug the appliance or open the circuit breaker).
- Do not allow young children to play with this appliance or to use it. Do not leave the keys within their reach.
- Do not lean on the door when it is open.
- If liquid accidentally runs into the air conditioning unit, (broken wine bottles, etc…), unplug the appliance immediately or disconnect the mains supply and contact the manufacturer (see rating plate on the appliance).
- Make sure that appliances are rendered unusable when they are no longer in use. Unplug the appliance and cut the cable. Then take the appliance to an approved refuse tip.
- Keep the manuals with your appliance for future reference.

H. INSTALLATION OF YOUR CABINET

a) Carefully remove all protective packaging and adhesive tape from the wine cabinet, that includes:

- 1 module with air-conditioning unit
- 1 or several extension module (open on the 2 sides)
- 1 end module (open on the left hand side)

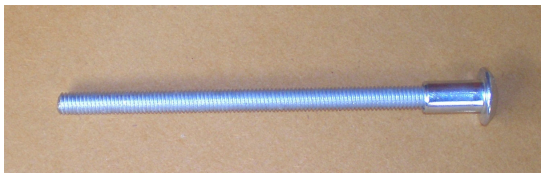
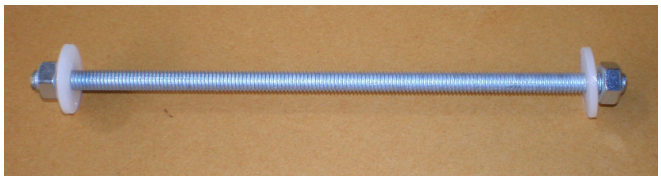
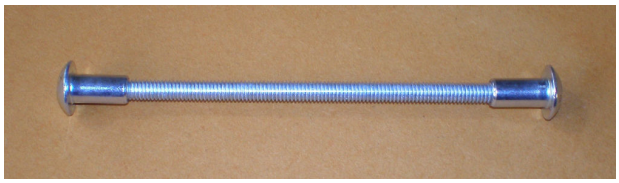
b) Put your wine cabinet into its final **RECOMMENDED POSITION:**

- The wine cabinet should be in an open, well ventilated place (not in a closed cupboard, for example)
- There should be at least 10 cm between the wall and the back of the cabinet and on the left side, 10 cm are also needed.
- It should not be near any heat source
- It should be in an area with normal humidity (not in an airing cupboard, laundry room, bathroom, etc)
- The cabinet should be installed in a well-ventilated room where the temperature does not exceed 35°C so that the heat exchange may take place in satisfactory conditions.
- Never block the air flow behind the cabinet (by placing bags, boxes, etc... on top), nor the air outlet situated on the left side of the cabinet defined by the grid on the air-conditioning module.
- The floor should be firm, flat and horizontal
- It should be close to an earthed 230 V~/50 Hz supply.
- Do not use an extension lead

c) Place all the modules side by side on the installation site.

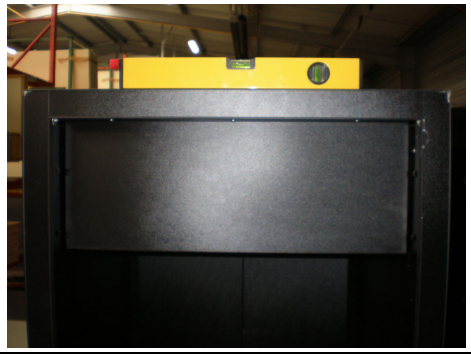
d) Remove the shelves from all the modules.

H1. ASSEMBLING TOOLS

	1X Pre-adjustment block for the cabinet feet
	1X lower fixation screw for the air conditioning module
	3X tool bolts to tighten the modules together before final tightening
	3X Bolts for the final tightening of the modules

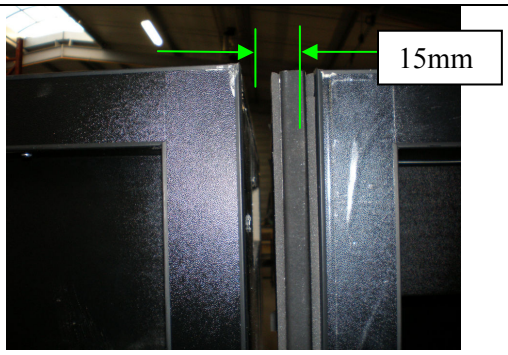
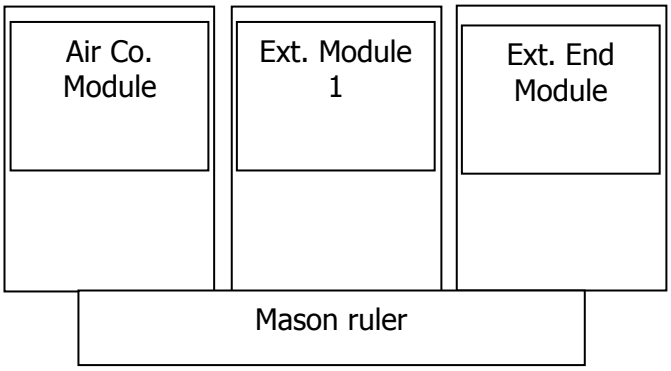
H2. INSTALLATION OF THE AIR CONDITIONING MODULE

	Front
	Adjust the foot height with the pre-adjustment block Rear

	**<u>Levelling – Very important</u> : compulsory for the alignment of the doors and a good functioning.** Position first the air conditioning module that is the heaviest module by adjusting the 4 feet so that the cabinet is level (preferably using a spirit level).
	Adjust the height by screwing the rubber feet in or out as appropriate.
	Control the position a last time on each side before installing the following module. **(compulsory for the alignment of the doors and a good functioning)**

H3. INSTALLATION OF THE EXTENSION MODULE

	Position the extension module at the right hand side of the air conditioning module

 	Front Adjust the feet height with the pre-adjustment block . Rear
	Move then the extension module near the air conditioning module at about 15mm
	Align the modules' front together with a 2m mason ruler for example

	Level the extension module with the air conditioning module
	In order to adjust the extension module level, you can use: a flat n°14 key, for the front feet a large flat screwdriver, for the rear feet, through the cabinet inside rear
	<u>Levelling – Very important</u>: compulsory for the alignment of the doors and a good functioning. Level the extension module by adjusting the feet. (preferably using a spirit level) Control the position again on the 4 side as well as the alignment with the former module with the spirit level and a 2m mason ruler.

H4. ASSEMBLING OF THE 2 MODULES TOGETHER

	Pre-assemble the 2 modules with the tool bolts that must be positioned as shown. Then screw these bolts alternatively in order to obtain an even tightening of the 2 modules

	Once the modules stick together, set the lower fixing screw for the air conditioning unit and 1 of the final tightening bolt. N.b : When assembling 2 extension modules, set a second final tightening bolt instead of the lower fixing screw for the air conditioning unit.
	Finally take out the 3 tool bolts and set the 3 final tightening bolts instead.
	Once the entire VSM is assembled, you can set the covers on the feet adjustment holes.

PROCEED THE SAME WAY TO ASSEMBLE THE FOLLOWING EXTENSION MODULES

WAIT FOR 48 HOURS BEFORE TURNING YOUR CABINET ON

I. ARRANGING AND LOADING

I1. STORAGE SHELVES

a) INSTALLATION OF THE SHELVES SUPPORTS

You can select the level at which you position your shelves.
The left support is installed in 2 steps:

	Step 1: position the support in the front and back pins We recommend to light up the inside cabinet as it is on purpose very dark. **WARNING** : The support is not symmetrical : - 1 square hole in front - 2 square holes in rear
Step 2 : Press the support strongly to the back to bring the square opening in line with the front pin	

The right supports are installed the same way.

Install the grids on the support	

AVAILABLE STORAGE SHELVES

Storage shelf label support wooden front	Support ½ storage shelf

I2. SLIDING SHELVES

The Vinosafe® shelves are designed for all bottle shapes and provide multiple options:

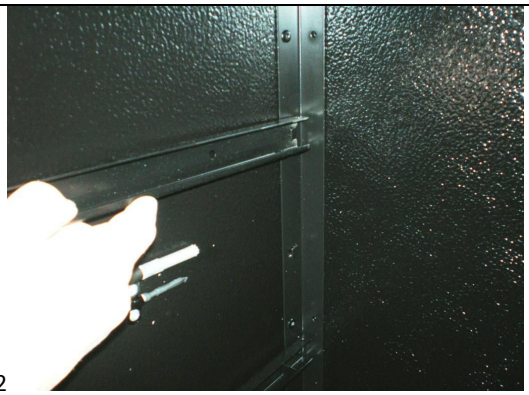
- Always sliding with the option to block them
- Horizontal grids or inclined (oblique to improve the outside view on the bottle labels)
- Sapelli wood for front of the shelves

	Each shelf is made of an outside frame designed to hold 2 grids to support your bottles. You can select one grid type for the front position and another one for the back one.

a) INSTALLATION OF THE SHELVES SUPPORTS

You can select the level at which you position your shelves.

The left support is installed in 3 successive steps:

 Pict.C2	Step 1: position the support in the back pin (Picture C2) We recommend to light up the inside cabinet as it is on purpose very dark.
Step 2 : Press the support strongly to the back to bring the square opening in line with the front pin (Picture C3)	 Pict.C3

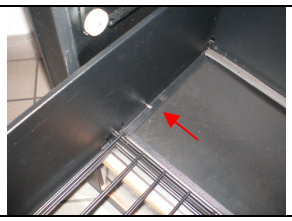
Pict. C4	Step 3 : Press and lock the support (Picture C4)

The right support will be installed symmetrically with the same 3 steps.
Then slide in the shelve frame and the 2 grids. You can then install your bottles.

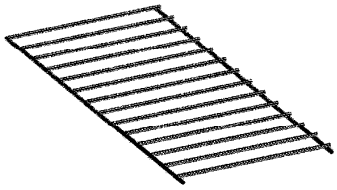
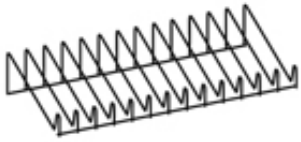
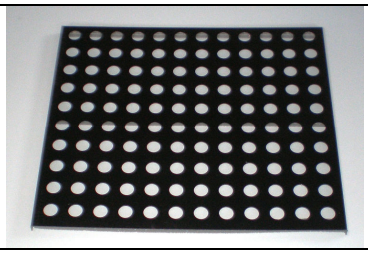
AVAILABLE SLIDING SHELVES

Sliding shelf label support wooden front	Sliding shelf rounded wooden front
Sliding drawer	Jumbo sliding drawer and ½ depth Jumbo sliding drawer

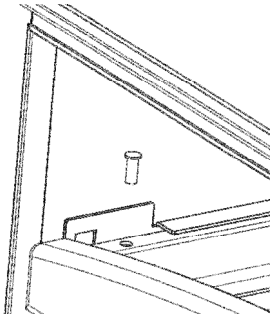
For the cleaning of Jumbo drawers, ½ jumbo drawers and racks, it is possible to take them out by unscrewing – see picture.

	**Important :** this screw must be necessarily put back in place and tightened to avoid the drawer completely exit.

b) AVAILABLE GRIDS

	
Horizontale Grid	Inclined Grid for bottle exhibition
	
Vertical opened bottles support	

Each rack can be used as a fixed or sliding tray**.** You simply need to integrate the metal pin in the right tray and the other one in the left tray as per the following drawing:



<u>Using a shelf as a fixed shelf:</u>

To place bottles on a fixed shelf

- Start by placing bottles in the grooves in the back row, with the bottom against the rear stop.
- Continue, filling the front row with the bottles the opposite way round.
- Continue stacking the bottles, making sure that they do not touch the back.
- **One fixed shelf can hold up to 4 rows of bottles, i.e. 60 standard Bordeaux bottles 75cl (75 kg).**

<u>Using a shelf as a sliding shelf:</u>

To place bottles on a sliding shelf

- Start by placing bottles in each groove in the back row, bottom against the rear stop.
- Continue, filling the front row with bottles the opposite way round.
- **A sliding shelf can take only one row of bottles.**
- If the cabinet has both fixed and sliding shelves, the sliding shelves should be positioned in the centre of the cabinet to make them easier to access.

NEVER PULL OUT MORE THAN ONE FULL SLIDING SHELF AT A TIME.

<u>Recommendation</u>:

If you do not have sufficient bottles to fill your wine cabinet completely, it is advisable for the bottles to be distributed over all the available shelves, rather than being all at the top or at the bottom.

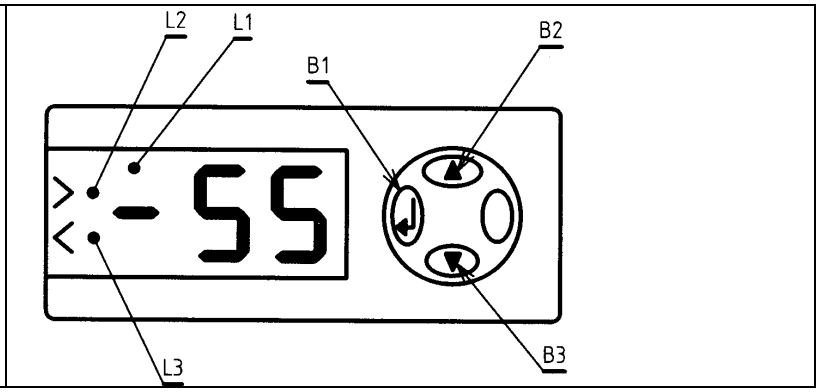
J. SETTING AND ADJUSTING THE TEMPERATURE

The set values in the thermostats are not temperatures in grades, but indexes. A 1 unit index value is close to 1° Celsius. It is necessary to wait 48 hours to check the impact of a temperature adjustment on the thermostat.

Electronic thermostat:

B1 : Displays the requested value
Validates the set value
B2 : Increases the requested value
B3 : Decreases the requested value

L1 : Flashes during a programming phase
L2 : The heating resistance is active
L3 : The compressor is active



a) Display and programming of the desired index value:

- Press **B1** until you read the message **Set**.
- Press **B1** a second time to display the wished index value.
- Change this value using **B2** & **B3**.
- Save this value by Pressing once more on **B1**.
- To confirm the value is saved, the message **Set** will be displayed.
- After some time the display gets back to normal mode (display of the actual internal temperature).

b) Setting of the temperature:

As soon as the cabinet is plugged in, the inside ventilation will function permanently in order to guarantee a good air circulation.
The outside ventilation is only functioning when the air conditioning group is under operation.

The group thermostat is pre-set at a temperature between 11°C and 13°C inside the cabinet.
This temperature can be adjusted with the thermostat positioned on the front face of the cabinet under the door.

The cabinet temperature has to be set between 8°C and 15°C.
The ideal temperature for wine conservation is between 10°C and 15°C.

In any case, do not set the temperature below 8°C inside the cabinet.

K. INSTALLATION OF THE H2O PRO VINO HUMIDITY PACK

It is important to set up the H^2O Pro Vino elements on the top of the wine cabinet.

a) Installation of tank and foam:

- Take out the top rack of the wine cabinet - Caution : H2O pro Vino can only be installed on a sliding shelf - Slide the tank with the foam along the right rail	
- Slide the rack back in the cabinet	
Before you fill the tank containing the foam with water, check the humidity lever after 5 days of operation of the wine cabinet. Fill the tank with water according to the following: - Hygrometry over 65%: No water and check again 2 weeks after. - Hygrometry between 45% and 65%: we advise to put ¼ litre water and check 2 days after. - Hygrometry below 45%: we advise to put ½ litre water and check 2 days after. To fill the tank, pull it from the front like a drawer	

b) Installation of the thermo- hygrometer:

<table>
<tr><td colspan="2"> </td></tr>
<tr><td>Thermo- hygrometer</td><td>- Fix the probe support to the top of the cabinet with the double-face adhesive at 55 mm from the back
- Insert the probe into the support</td></tr>
</table>

Please refer to the TFA manual to start the system. It is very easy and well explained. The only sensitive point is following: please first start the probe (after having put batteries) and ONLY THEN the main box because when starting, the thermo-hygrometer will automatically look for near wireless devices.
In the case you first started the main box by mistake, remove a battery to cut connection and re-insert the battery: the process should then be started all over again.

c) Setting and interpretation of the information released by the thermo-hygrometer:

For the setting of the thermo hygrometer, please refer to the manual supplied in the box.
Your thermo-hygrometer gives information on
- the maximum humidity level reached
- the minimum humidity level reached
- the rate in real time

In order to estimate the average humidity level in your VSM, you have to:
- read the maximal rate given on the display
- withdraw about 15% from this rate

d) Operational tolerance of the thermo-hygrometers:

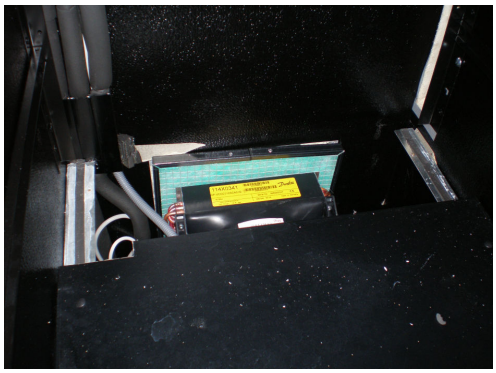
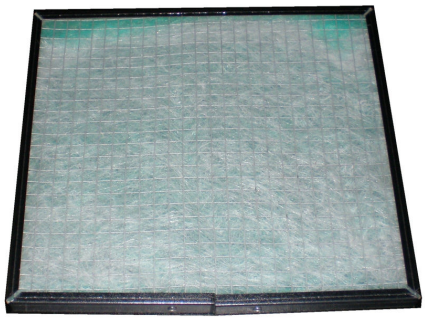
Temperature: + or – 1°C
Hygrometry: + or – 5%

VinoSafe is really moving ahead as it delivers with its wine cabinets very efficient measuring apparatus and explains time and space fluctuations inherent in the product elaboration. DO NOT FORGET that you may notice different rates according to the equipment used (tolerances on a thermo-hygrometer are significant) and to the place where you put the device in the wine cabinet.

L. MAINTENANCE

Your VINOSAFE cabinet operates on a simple, well-proven principle. The following maintenance will ensure optimum operation for a long time.

1. Clean the condenser filter regularly (once a year). Open the air conditioning unit cap and take out the filter in order to vacuum clean it or change it.

	
Opening of the air conditioning unit cap	Filter to be vacuum cleaned or changed

2. Once a year, turn the cabinet off, unload it and then clean it inside thoroughly, using a non-aggressive cleaner and water. Rinse well.

Checking your cabinet regularly and when anything appears abnormal will increase the lifetime of your wine cabinet. Do not hesitate to inform us about any problem encountered.

M. TROUBLE SHOOTING

When commissioning:
The compressor does not work: Check the electric supply by plugging another appliance into the socket.
To ensure an appropriate thermal inertia, the compressor will only restart 5 to 10 minutes after the door was last closed.

The compressor never stops: raise the set temperature on the electronic thermostat. If the compressor continues to run without interruption, please contact your sales agent or distributor.

During operation:
The cabinet thermometer shows a value that is too low or too high: check the settings given and adjust the temperature.

IMPORTANT :
Any work carried on the refrigeration unit must be done by a qualified engineer who should check that there are no leaks in the system before restarting.
Similarly, any work carried out on the electrics should be done by a qualified electrician.

ANY WORK CARRIED OUT BY A TECHNICAL SERVICE NOT APPROVED BY VINOSAFE WILL NULLIFY THE GUARANTEE.

N. QUESTIONS / ANSWERS

This section is developed step by step following new cases that are brought forward to us.

You will always find the latest version on our website www.vinosafe.com.

SIGNS	REASONS	SOLUTIONS
The temperature remains different from the set up	1st use after loading many bottles at ambient temperature	Be patient. 48 hours are needed to have a balanced cabinet (temperature and hygrometry).
The temperature is too low	The thermostat is settled too low	Gradually raise the thermostat in order to avoid temperature shocks for your bottles of wine.
The temperature is too high	The thermostat is settled too high	Gradually lower the thermostat in order to avoid temperature shocks for your bottles of wine
The temperature is too high	The door is not adequately closed	Close the door(s).
The temperature is too high	The door is badly closed	Check the position of the lock (the door in the bolted position may obstruct the right closing of the door)
The temperature is too high	The door is badly closed	Adjust the feet (with a level if your ground is not even)
The temperature is too high	The room is not properly ventilated	♦ If possible, open the door and windows of the room ♦ Install a ventilation system in the room (ventilation grill, extractor fan, etc…)
The temperature is too high	Power supply problem	♦ Have you had a power break down ? ♦ Check your power circuit: we had a case of a cabinet connected to a lighting circuit (when the garage switch was off, there was no more supply !)
The temperature is too high	The thermostat was lowered too quickly	the air conditioning group is chilled (see below)
The temperature is too high	The air conditioning group is chilled	Turn the cabinet off during 48 h – then turn it in after adjusting the thermostat between mini and maxi positions
The temperature is too high	The air conditioning group is chilled	Clean or change the filter of the condenser inside the air conditioning unit (see maintenance section).
The temperature is too high	The air conditioning group is chilled	Exchange of the air conditioning unit (by qualified technicians)
The temperature is too high	The compressor does not commission	Call qualified technicians : checking of the thermostat, of the condenser, and of the compressor, otherwise exchange of the air conditioning unit.
The humidity is too high (more than 90%)	Miscellaneous (ex : the ambient air of the room is too humid)	Temporarily remove the H2O Pro Vino container. Consider protecting the labels of your best wine (spray available on www.vinosafe.com)
The humidity is too low (less than 60%)	Your H2O Pro Vino container is not humid enough.	♦ Check your hygrometer and fill the container more often. ♦ The frequency of refills into the container is hard to guess because it depends from the room humidity level and the frequency of door openings.
Temperature remains different from the set up	Defective component	Replacement of the thermostat or another component (by qualified technicians)

O. ADVICES AND CONCLUSION

These guide's detailed information is subject to changes without notice.

NVS SAS - VinoSafe offers no warranty on this equipment if is used for a different purpose than wine storage. **NVS SAS - VinoSafe** cannot be held responsible for potential mistakes in this guide or for any damage linked or generated by the supply, the utilisation or the performances of this equipment.

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We thanks you again for your trust in VinoSafe and remain, via our resellers or directly, at your entire disposal. And happy wine tasting… with restraint!

DÉCLARATION DE CONFORMITÉ DU CONSTRUCTEUR selon les directives 73/23/CEE 89/336/CEE

CE CONFORMITY DECLARATION according directives EEC/73/23 EEC/89/336

HERSTELLERKONFORMITÄT ERKLÄRUNG entsprechend-Richtlinien EWG/73/23 EWG/89/336

Nous,
We,
Wir,

NVS SAS
2 rue des Artisans
F – 68280 SUNDHOFFEN

Déclarons par la présente que la machine
Hereby declare that the machine
Erklären, dass die folgende Maschine

Type / type / Typ _____

Série n° _____

Année de fabrication / Year of production / Herstellungsjahr _____

Est conforme aux dispositions de la directive « Basse tension » 73/23/CEE et de la directive compatibilité électromagnétique 89/336/CEE

Complies with the provisions of the low voltage directive EEC/73/23 and with the provisions of the electromagnetic compatibility directive EEC/89/336

Den Bestimmungen der Niederspannungsenergie EWG/73/23 und den Bestimmungen der elektromagnetischen Übereinstimmung – Richtlinie EWG/89/336 entspricht

Et est également conforme aux dispositions des normes européennes harmonisées suivantes :

Is in compliance with the following harmonised standards:

Und ebenfalls der folgenden Europäischen Normen… entspricht:

EN 60 335-1 sécurité des appareils électrodomestiques et analogues

Safety of household and similar electrical appliances

elektrische Geräte für den Hausgebrauch und ähnliche Zwecke

Cachet de l'Entreprise